



GLI ARCHI
AZIENDA AGRICOLA

CHIANTI DOCG

POGGIO ALLA FARNIA BIO

Region: Tuscany

Alcol 13.5% vol

Kind of Grapes: 80% Sangiovese

10% Merlot

10% Bonamico



Vinification and aging

The grapes are carefully selected and harvested by hand in crates, the fermentation takes place in stainless steel tanks at controlled temperature, between 18 ° and 22° C for 15 days. Once the alcoholic fermentation is complete, the wine is left to rest for a short period of maturation on the fine lees to facilitate the spontaneous malolactic fermentation, at the end of which it is decanted into concrete tanks.

Description of the wine

The Poggio alla Farnia Chianti shows an intense purplish red color. On the nose intense fruity notes of cherry, red currant, to which floral notes of violet and hints of spices are well linked. On the palate it is fresh, savory, with soft tannins and an aftertaste that recalls the notes perceived on the nose with notes of licorice and red fruit, with a long and tasty finish. Very pleasant and very drinkable Chianti, with excellent minerality.



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GAIA

Toscana IGT

Region: Tuscany

Alcohol 14.% vol

Kind of grapes: 100% MERLOT



Vinification and aging

Gaia merlot comes from a small portion of vineyard located in Fauglia, in the gentle Pisan hills. The harvest is done by hand in 15 kg crates, vinified in small stainless steel containers with a maceration on the skins for 15 days.

The fermentation temperature was managed according to the level of ripeness of the grapes to allow the extraction of the aromatic component and to allow the controlled extraction of tannins and color. At the end of the alcoholic fermentation the wine was placed in 225 liter French barriques. The wine has not been filtered, clarified and has not undergone any enological practice.

Description of the wine

Gaia has an excellent intense color, intense notes of ripe cherry and blueberry stand out on the nose, well integrated with intriguing aromas of candied fruit and sweet spices. On the palate the wine is soft, balanced and persistent.



VERMOUTH di Toscana

GIAMMINO

Region: Tuscany

Alcohol 15% vol

Bottle size: 70cl



Description

Vermouth “Giammino” GLI ARCHI comes from an old family recipe; it is made from the mixture of 15 different aromatic plants by steeping them for about 30 days with a hydroalcoholic solution. At the end of this laborious process, these herbs are added in stoichiometric doses to the wine, along with a small dose of sugar and alcohol.

The resulting Vermouth Toscano presents itself from the first sips as lively and penetrating, with clear aromatic notes that invade the nose with order and balance, opening to a fresh and delicately sweet sip, fragrant with citrus, spice and cinnamon, and soft, balanced and enveloping on the palate.

GLI ARCHI winery having noticed in recent years a resurgence in commercial demand for this flavored wine, has resumed offering it in small quantities, faithfully following the family recipe handed down from generation to generation until today.

A wine of long persistence created to stimulate and ignite every sense of the taster.



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GINEVRA

Toscana IGT

Region: Tuscany

Alcohol 14.% vol

Kind of grapes: 100% Syrah



Vinification and aging

The Syrah “Ginevra” comes from a small portion of the vineyard located in Fauglia, in the gentle Pisan hills. Harvested by hand in crates and vinified in small stainless steel containers.

The alcoholic fermentation on the skins took place first with low temperatures to allow the extraction of the aromatic component, then with higher temperatures, around 28 ° C, to allow the controlled extraction of tannins and color. At the end of the alcoholic fermentation the wine was placed in 225 liter French barriques.

The biological practices adopted, the low production of the plant, and the careful selection of the grapes harvested during the harvest, have created an interesting wine, rich in aromas and with a good structure and persistence on the palate. “Ginevra” is best enjoyed served at 18-20 ° C.

The wine has not been filtered, clarified and has not undergone any enological practice.

Description of the wine

Ginevra has an intense ruby red color. The nose is characterized by notes of ripe dark red berry fruit, well balanced with elegant hints of tobacco and spices. On the palate it is soft and powerful, with notes of licorice and ripe fruit in perfect harmony. The finish is sweet, long and persistent.



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LA MERLA

Toscana IGT

Region: Tuscany

Alcohol 12.5% vol

Kind of grapes: 100% Viognier



Vinification and aging

At the end of August the Viognier grapes are carefully selected and hand-picked in crates; fermentation takes place in stainless steel tanks at a controlled temperature between 10 and 12 ° C for 15 days.

Once fermentation is complete, a racking is done at the end of which the wine is left to rest for a short period of maturation on the fine lees before being bottled.

Description of the wine

La Merla shows a brilliant straw yellow of good intensity.

The permanence on the fine lees gives the wine a rounded taste and amplitude in the aromas.

The floral and herbaceous notes are accompanied by pleasant notes of citrus and pineapple.

The palate shows a refined balance between structure and acidity, with a finish and a long lasting and persistent aftertaste.



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URGANIO

SPUMANTE METODO CLASSICO

PAS DOSE' BIOLOGICO

Region: Tuscany

Alcohol 12,5.% vol

Kind of grapes: 100% Viognier

Vinification and aging

URGANIO sparkling wine is made from the August harvest of viognier grapes in a small plot near the lake of Gli Archi. Harvested by hand in boxes, it is immediately pressed, managing the pressing stages with the best care to enhance the typical aromas of the variety. At the end of the alcoholic fermentation the wine was put into ceramic containers until the next step, the refermentation in the bottle.

The URGANIO classic method sparkling wine matures on the lees for at least 14 months, and, at the end of this slow period of refermentation, it is disgorged without making any PAS DOSE' additions.

Wine Description

URGANIO shows a deep straw yellow color, with perlage, fine, persistent. The nose has an excellent varietal aromatic expression with notes of bread crust, toasted hazelnut and ripe apricots. The drink is extremely dry, with rare structure and equally precious finesse.

Name Description

URGANIUM is the iconic horse of the Archi. A Comtois working breed, he along with GALANT, JAMAIQUE and JIULIENNE help us to carry out a project to enhance the value of the land, with less soil compaction and better fertility.



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AMELIA

Toscana IGT

Region: Tuscany

Alcohol 14.% vol

Kind of grapes: 100% Cabernet Franc



Vinification and aging

The cabernet franc “Amelia” comes from a plot of just over 3000 meters located in Fauglia, in the gentle Pisan hills. Harvested by hand and vinified in small stainless steel containers. At the end of the alcoholic fermentation the wine was placed in 225 liter French barriques. The biological practices adopted, the low production of the plants, and the careful selection of the grapes during the harvest, have created an interesting wine, rich in aromas and with a good structure and persistence on the palate. “Amelia” is best appreciated served at 18-20 ° C. The wine has not been filtered, clarified and has not undergone any enological practice.

Description of the wine

Amelia has a very intense ruby red color. Excellent expression and aromatic complexity: intense notes of plum jam and ripe dark fruit such as blackberry, blueberry and black currant stand out on the nose. The aromas of chocolate and licorice are perfectly integrated. On the palate the wine is harmonious, with an excellent and balanced structure; the roundness and sweetness of the tannins make it compact, elegant, with an extremely long finish and a very persistent spicy aftertaste.



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GLI ARCHI

Toscana IGT

Region: Tuscany

Alcohol 14.% vol

Kind of grapes: 100% Sangiovese



Vinification and aging

The “Gli Archi” Sangiovese comes from a careful selection of the grapes grown in the best soils of our farm in Fauglia, in the gentle hills of Pisa. Harvested by hand in crates and vinified in small stainless steel containers, the duration of fermentation varies between 15 and 25 days in contact with the skins.

At the end of the alcoholic fermentation, the wine was placed in 225-liter French barriques for 24 months in order to smooth the tannins of the Sangiovese and make it more persistent when tasted.

The biological practices adopted, the low production of the plants, and the careful selection of the grapes during the harvest, have created an interesting wine, rich in aromas and with a good structure and persistence on the palate. “Gli Archi” is best appreciated served at 18-20 ° C. The wine has not been filtered, clarified and has not undergone any enological practice.

Description of the wine

Gli Archi has a ruby red color with light garnet reflections. Excellent expression and aromatic complexity: intense notes stand out on the nose, all to be discovered that are divided between black cherry, cherries and violets with nuances of licorice and cinnamon. The aromas of chocolate and licorice are perfectly integrated. On the palate the wine is harmonious, with an excellent and balanced structure; the roundness and sweetness of the tannins make it compact, elegant, with an extremely long finish and a very persistent spicy aftertaste.